



# THE SWAN

WINE KITCHEN

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## CHEFS FEAST MENU

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Starters for the whole table to share

Asparagus, wild garlic and artichoke salad, truffle dressing

Confit chicken terrine, hazelnut brioche, grilled spring onions

Crab mayonnaise, watercress, radish, pickled cucumber



### MAINS

Choose one main course for the entire table

Roast spring chicken, confit garlic and watercress

Salt Baked Leg of lamb, salsa verde

Braised pork neck, apple puree, crackling

Roast sea trout, samphire, hollandaise sauce



### DESSERT

Choose one dessert for the entire table to share

Sticky toffee pudding, caramel sauce, clotted cream

Baked Elderflower cheese cake, almond crumble

Lemon tart, crème fraiche



Our produce is carefully sourced, the majority of which is from local farms. For Allergen Information please ask a member of our team.

Please note a suggested gratuity of 12.5% will be added to your bill.